BTEC Assignment Brief

Qualification	Pearson BTEC International Level 3 Certificate in Hospitality Pearson BTEC International Level 3 Subsidiary Diploma in Hospitality Pearson BTEC International Level 3 Foundation Diploma in Hospitality Pearson BTEC International Level 3 Diploma in Hospitality Pearson BTEC International Level 3 Extended Diploma in Hospitality
Unit number and title	**Unit 12: The Cuisine of Your Country**
Learning aim(s)	**B:** Demonstrate food preparation and cooking skills **C**: Evaluate the finished dishes
Assignment title	**Practical Cookery**
Assessor	
Issue date	
Hand in deadline	

Vocational Scenario or Context	Your menu has been selected for the banquet for the local dignitaries.
Task 1	Using your menu planning materials, prepare, cook and finish the dishes demonstrating the range of professional skills including: • Organisational and time planning • Attitude • Appearance, uniform and personal presentation standards • Maintenance of health, safety and hygiene • Communication • Teamwork. Use a range of feedback to evaluate the quality of the dished prepared and to make recommendations. These can include: • Comment cards • Reviews • Supervisor/Line Manager/Colleague feedback • Dish Analysis sheets • Customer feedback
Checklist of evidence required	Planning documentation-recipes, timings. Observation record to confirm professional skills Photographs of finished dishes Evidence of feedback from a variety of sources

Criteria covered by this task:	
Unit/Criteria reference	To achieve the criteria you must show that you are able to:
B.D2	Prepare, cook and finish a wide range of dishes that reflect the different types and styles of global cuisine, demonstrating the range of professional skills.
C.D2	Evaluate the finished dishes by applying the range of quality criteria and using data from a range of sources, making recommendations for improvement based on this data.
B.M2	Prepare, cook and finish a selection of dishes that reflect different types and styles of authentic cuisine, demonstrating some professional skills.
C.M3	Use quality criteria to review finished dishes
B.P3	Prepare a selection of authentic dishes.
B.P4	Cook a selection of authentic dishes.
C.P5	Review the finished dishes.

Sources of information to support you with this Assignment	None
Other assessment materials attached to this Assignment Brief	None

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